

FINCA TERRERAZO

DOP EL TERRERAZO

2019



“An unique wine reflecting the finesse of our chalky soils and the changing vintages”.
LAND AND TIPICITY.

MUSTIGUILLO



VINEYARD & VITICULTURE

Apelation: DOP Pago El Terrerazo

El Terrerazo estate at 800 m altitude. Limestone soil of dolomitic origin, with a sandy-loam texture. Vines planted in 1945 and 1970 from contiguous plots. Driving in a strict dry-land glass with crops. Maximum respect for the environment.



Organic Farming & Wine - BIO Certified
Vegan friendly

2019 VINTAGE CONDITIONS

Autumn with abundant rainfall. The first frosts arrived at the end of November, making it easier for the plant to start the lethargy cycle. Very dry winter with mild daytime temperatures and variable nighttime temperatures with very cold nights hovering around -7°C . The beginning of spring was rainy, with mild temperatures. Dry summer and a harvest without pre-requisites and with cool night temperatures that helped ripen the grapes with an exceptional quality.

HARVEST

Manual harvest in boxes of 15 kg.
Average yield 19 hl / ha or 0.4 kg / m² of leaf surface.

GRAPES

Bobal 100%.

VINIFICATION

Selection table, cluster. Maceration and fermentation in French oak vats of 35 hl and 50 hl for 20-22 days with small 'pigeages'. Very gentle extraction All works are by hand. After manual uncovering, only flower wine is used for aging.

AGING

Malolactic fermentation in vats of 35 hl and 50 hl. Batonage from 5 to 8 weeks. 18 months of aging in oak vats of 35 hl and 50 hl.

BOTTLED

June 2020.
Without stabilisation or filtration treatments

ANALYSIS / LAB DATA

Alc. 14 %
pH. 3,52
Total SO₂: 0,084g/l

Total Acidity: 6,15 g/l
Residual Sugar: <1,5 g/l

OPTIMUM CONSUMPTION

Now or over the next 10 years.

YOU MAY ENJOY IT WITH:

Stews, spoon stews, roasted red meats or in their juice, game meat, Iberian ham and cured cheeses.

TASTING NOTES

Intense red wine with a medium-high layer. Intense and expressive nose with the presence of red and black fruit, mineral notes. Elegant wine with an enveloping entry with a silky and velvety mid palate. Balanced acidity and persistent finish.

MUSTIGUILLO

